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| Macintosh HD:Users:richardnash:Desktop:Supplied:logo-png.png**Menu Selections** | | |
| **Raglan Valley Cocktail Menu**  Starters:  Tandoori chicken skewers  Mini beef and Guinness pies with tomato relish  Nori rolls with ginger and soy dipping sauce  Parmesan arancini balls with salsa Verde  Spinach and ricotta filo  Vegetable samosa with plum dipping sauce  Bruschetta: choose 2: 1. Tapenade, 2. Beef tartare with horseradish cream,  3. Tomato salsa, 4. Smoked salmon, chives and sour cream, 5. Mushroom and garlic Rosemary & sweet potato stackers  Something more substantive:  Battered flat head tails with chips, lemon wedge & tartare sauce  Pulled pork sliders with apple and fennel slaw  Chicken, beef or lamb korma with steamed basmati rice  Crispy Coconut Chicken  Lasagne Cupcakes  Greek Lamb salad with tzatziki and pitta bread  Char grilled vegetable tarts with goat’s milk feta  Desserts:  Individual lemon citrus tartlets served with double cream  Profiteroles filled with creme patissière and drizzled with dark chocolate ganache  Apple and cinnamon turnovers  Mixed petite fours  Rich chocolate and raspberry brownie topped with double cream    Please select: four starters, three more substantive and two dessert options. | **Mount Cole Roast Buffet Menu**  Canapes:  Nori Rolls with ginger and soy dipping sauce  Parmesan arancini balls with salsa Verde  Pulled pork sliders with apple and fennel slaw  Selection of Bruschetta – choose 2: 1. Tapenade, 2. Beef tartare with horseradish cream,  3. Tomato salsa, 4. Mushroom & garlic, 5. Smoked salmon & sour cream  Tandoori chicken skewers served with yoghurt sauce  Mini char-grilled vegetable tarts with goat’s milk feta  Lamb skewers glazed with lemon & honey served with tzatziki  Rosemary and sweet potato stackers  Main course selection:   |  |  |  | | --- | --- | --- | | Meat:  Seasoned rolled roasted leg of lamb with gravy & mint jelly  Seed mustard crusted roast fillet of beef served with a red wine jus  Seasoned rolled leg of pork served with gravy & apple sauce  Roasted turkey breast with gravy & cranberry sauce  Stuffed roasted chicken served with gravy & seasoning Baked Fillet of Salmon with a lemon butter | Salads:  Caesar salad  Greek-style cucumber salad  Salami & pesto pasta salad  Waldorf salad  Roast vegetable & couscous salad  Spinach, tomato & feta salad  Spinach, pumpkin & cashew salad | Vegetables:  Baby chat potatoes with herb butter  Scalloped potatoes  Roasted potatoes  Honey balsamic glazed roasted root vegetables  Whole baby beans & almonds  Cauliflower & broccoli au gratin  Honeyed carrots  Steamed Vegetable mix |   Desserts - alternate serve  Crème Caramel  Sticky date pudding with caramel sauce  Pavlova with Chantilly cream & mixed berries  Lemon citrus tart served with double cream  Rich chocolate and raspberry brownie topped with double cream  Profiteroles filled with creme patissière and drizzled with butterscotch sauce  Glazed fruit tart with crème patissière  Please select: four options from canapes, three options from main course, five options from salads /vegetables & two options from dessert. | **Lake View 3 Course Menu**  Canapes:  Vol au Vents – choose 2: 1. Chargrilled vegetable and goat’s cheese,  2. Chicken & mushroom, 3. Egg & chive mayonnaise 4. Tuna mornay  Nori rolls with ginger and soy dipping sauce  Parmesan arancini balls with salsa Verde  Smoked salmon blinis with lemon, sour cream & capers  Selection of Bruschetta – choose 2: 1. Tapenade, 2. Beef tartare with horseradish cream,  3. Tomato salsa, 4. Mushroom & garlic, 5. Chorizo, sundried tomato & feta  Asian Chicken Balls with mango chutney  Entree selection:  Tandoori chicken tenders with jasmine rice and salsa  Thai-style smoked Tuki trout salad  Grilled lamb salad served with tzatziki  Char grilled vegetable tart with feta and rocket  Fattoush salad  Scallop & bacon gnocchi with a creamy white wine sauce  Main course selection:  Lamb shank with a red wine jus  Sticky pork belly with star anise  Filo chicken parcel filled with asparagus & camembert  Atlantic salmon served with a lemon butter sauce  Eye fillet steak with mushrooms, drizzled with red wine reduction  *All main courses served with seasonal vegetables*  Dessert Selection:  Sticky date pudding with caramel sauce  Pavlova with Chantilly cream & mixed berries  Lemon citrus tart served with double cream & strawberries  Poached pear with gingerbread and vanilla bean ice-cream  Chocolate cheesecake with fresh berries  Apple turnover with crème Anglaise  Please select four options from canapes and two options from each other course for alternate service. |